Index of Subjects

Acid casein *see* **Caseins**, acid
Actinomyces pyogenes, in mastitis in heifers, 351
Albendazole, distribution in milk and milk products, 533
Amino acids, *see* **Lysine**
Antibodies, polyclonal, use in studying incorporation of ripening enzymes, 141
monoclonal, use in studying peptidases in *Lactococcus lactis*, 245

Bacteriophage, inactivation by peracetic acid disinfectant, 649
Bifidobacterium bifidum, in yogurt, 467
Butter, cholesterol oxidation during storage, 157
Butteroil, bleached and non-bleached, use for feta cheese, 615

Calcium phosphate, colloidal, from casein micelles, 405
Carbon dioxide, fixation by *Streptococcus thermophilus*
β-Carotene, content in milk fat globule, 565
κ-Casein, bovine, isolation and purification, 61
α_{s1}-Casein, ovine, new variants, 49
Casein micelles, coagulation, chymosin-induced, models, 223
determination of size and zeta potential, 387
dissociation, effect of heat and acidification, 35
tryptic hydrolysis of, 405
Casein(s), acid, effect of ageing, 173
curds,
shrinkage, effects of ionic strength, pH and temperature, 555
water-holding capacity, effects of pH and temperature, 83
iron-supplemented, preparation, characterization and stability, 233
Caseinomacropeptide, determination in bovine milk, 73
Cathepsin D and procathepsin D, bovine, effects on proteins, 119
Cheese,
Cheddar,
effect of somatic cell count and stage of lactation of raw milk, 269
milk protein standardization for manufacture, 281
feta, cholesterol oxidation in, 615
mould ripened, effect of fatty acids on *Listeria monocytogenes* growth, 593
open texture and gas production (review), 489
ripening, enzymes, incorporation in cheese curd, immunological method, 141
Cholesterol oxidation, in butter and dairy spreads during storage, 157
in feta cheese made from bleached and non-bleached butteroil, 615
Chymosin, coagulation of casein micelles, models, 223
Contaminants, post-pasteurization in pasteurized milk, growth, 585
Cortisol, regulation of tight junctions in goat mammary gland, 305

Dairy products, oriental-style, milk-clotting enzymes in, 459
content of albendazole and its products, 533
Dairy spreads, cholesterol oxidation during storage, 157
Deposit formation, during heating of cows', goats' and ewes' milks, 635
Disinfectant, peracetic acid, effect on bacteriophage and starter cultures, 649

β-Endorphin, levels in cows milked in unfamiliar surroundings, 191

Fatty acids, in milk fat globule, 565
medium-chain, effect on growth of *Listeria monocytogenes* in cheese, 593
Fermented milk, enumeration of starter cultures, 151
Fusobacterium necrophorum, in mastitis in heifers, 351

Gelation, *see also* **Whey proteins, Milk powders**, acid–heat-induced, effect of thiol reagents, 639
Gene probes, use in identifying yogurt starter cultures, 607
Goats, machine milkability, 1

Hormone levels, dairy cows, effects of propylene glycol supplementation, 11
Hyperkeratosis, in teat duct orifice, 525

Intramammary infections, and teat thickness changes, 351
Iron, supplementation of caseins, *see* **Casein(s)**

Keratin, in bovine teat canal, 517
in bovine teat duct orifice, 525
Koumiss, fermentation with *Saccharomyces unisporus*, 327

Lactobacillus acidophilus, survival and activity of frozen cultures, 295
Lactobacillus casei subsp. *pseudoplantarum*, cell-free extracts in cheese ripening, 141
Lactococcus lactis, detection and localization of peptidases, 245
Lactococcus lactis subsp. *cremoris* E8, extraction of tributyrin esterase, 131
Lactoferrin, *see* **Whey fractions**
β-Lactoglobulin, aggregation, studied by light scattering, 423
new crystal form, 575
porcine, lack of thermally induced gelation, 479
secondary structure, effect of physicochemical factors, 97
β-Lactoglobulin A and B, enzymic hydrolysis, effect of hydrostatic pressure, 111
Lactoperoxidase, *see* **Whey fractions**

Leucine, metabolism in dairy cow, response to supplementary protein, 209
Listeria monocytogenes, growth in mould ripened cheese, effect of fatty acids, 593
Lysine transport, in lactating rat mammary epithelium, 25

Machine milking, *see also* **Teat thickness**
goats, effects of parity, prolificacy, suckling mode, 1
cisternal milk, 509
Mammary epithelial cells, and synthesis of plasminogen activator inhibitor 1, 451
detachment, effect of *Staphylococcus aureus*, 543
Mammary gland, *see also* **Intramammary infections**
rat, amino acid transport, 25
cow, leucine and protein metabolism, 209
goat, regulation of tight junctions by cortisol, 305
Mastitis, induced in heifers, 351
Micelles, *see* **Casein micelles**
Microwave heating, effect on vitamins in milk, 167
Milk, bovine, determination of caseinomacropeptide, 73
PP3 component (review), 333
buffalo, composition and energy content, 629
deposit formation during heat treatment, 635
ovine, content of albendazole and products, 533
pasteurized, contaminants in, 585
Milk-clotting enzymes, for oriental-style dairy product, 459
Milk ejection, cows, milked in unfamiliar surroundings, 201
Milk fat globule, binding with whey proteins, effect of heat treatment, 441
content of tocopherols, retinol, β-carotene and fatty acids, 565
Milk flow, cows, milked in unfamiliar surroundings, 201
goats, with machine milking, 1
Milk powders, reconstituted, distribution of proteins, 643
Milk yield, cows, effect of propylene glycol supplementation, 11
milked in unfamiliar surroundings, 191
goats, with machine milking, 1
Mould growth, inhibition by oligomycin, 483

Oxytocin, levels in cows milked in unfamiliar surroundings, 191
levels in cows milked with and without prestimulation, 201

Pepsin, *see* β-lactoglubulin A and B
Peptidases, detection and localization in *Lactococcus lactis*, 245
Peptostreptococcus indolicus, in mastitis in heifers, 351
Phosphopeptides, interaction with colloidal calcium phosphate, 405
Plasminogen activator inhibitor 1, synthesis by epithelial and myoepithelial cell lines, 451
Polymerase chain reaction, use in identifying yogurt starter cultures, 607
PP3 component, in bovine milk (review), 333
Procathepsin D, *see* **Cathepsin**
Protein, metabolism in dairy cow, response to supplementary protein, 209
Pulsation, teat thickness as a measure of effectiveness, 179
Pulsationless milking, and teat canal keratin, 517

Retinol, content in milk fat globule, 565

Saccharomyces unisporus, fermentation microorganism for koumiss, 327
Somatic cell count, effect of UHT milk, 377
in raw milk, effect on Cheddar cheese, 269
in ten day milk samples, 475
Stage of lactation, effect on UHT milk, 377
in raw milk, effect on Cheddar cheese, 269
Staphylococcus aureus, colonization of teat tissue, thickness and chapping, 369
effect on mammary epithelial cell regulation, 543
Starter cultures, enumeration in fermented milk, 151
identification in yogurt, 607
inhibiton by peracetic acid disinfectant, 649
Storage life, UHT milk, effect of somatic cell count and stage of lactation, 377
Streptococcus thermophilus, fixation of carbon dioxide, 321

Teat canal, keratin in, 517, 525
Test stimulation, and cisternal milk, 509
Teat thickness, and effective pulsation, 179
measurement, 309
changes and intramammary infections, 361
chapping and *Staphylococcus aureus* colonization, 369
Teats, bovine, transepidermal water loss, 623
Texture, cheese, effect of gas production by microorganisms, 489
Thermolysin, *see* β-Lactoglobulin A and B
Thiol reagents, effect on acid–heat gelation of high-heat skim milk, 639
Tocopherols, content in milk fat globule, 565
Tributyrin esterase, purification from *Lactococcus lactis* subsp. *cremoris* E8, 131
Trypsin, *see* β-Lactoglobulin A and B

Ultrafiltration, for milk protein standardization, 281

Vitamins, in milk, effect of microwave heating, 167
in milk fat globule, 565

Water-holding capacity, casein curds and whey protein gels, 83
Water loss, transepidermal, in bovine teats, 623
Whey fractions, immunomodulatory activities in sheep, 257
Whey protein(s) *see also* **β-Lactoglobulin**
binding with milk fat globules, effect of heat treatment, 441
gels, water-holding capacity, effects of pH and temperature, 83
solutions, non-Newtonian behaviour, 315
Whey solids, from cottage cheese, use in yogurt, 467

Yeast strains, quantitative analysis, 483
Yogurt, identification of starter cultures in, 607
whey solids and *Bifidobacterium bifidum* in, 467

Zeta potential, of casein micelles in skim milk, 387

Index of Authors

Addeo, F., 49
Alizadehfard, M. R., 315
Alli, I., 97
Augustin, M.-A., 387, 643
Auldist, M. J., 269, 377
Ayers, J. S., 61

Backwell, F. R. C., 209
Baig, M. I., 467
Beattie, J. K., 387
Bene, M.-C., 73
Benfeldt, C., 119
Bequette, B. J., 209
Blum, J. W., 191, 201, 509
Bocca, A., 533
Boye, J. I., 97
Bracquart, P., 321
Brambilla, G., 533
Bramley, A. J., 543
Bronzo, V., 361
Brownlow, S., 575
Bruckmaier, R. M., 191, 201, 509
Burmeister, J. E., 623

Caja, G., 1
Calvert, D. T., 25
Calvo, M. M., 635
Cheli, F., 451
Chen, H.-L., 459
Chianese, L., 49
Cinquina, A., 533
Clarke, T., 475
Coats, S. J., 269, 377
Coolbear, K. P., 61
Coolbear, T., 61, 131
Cornil, M.-C., 11
Corredig, M., 441
Crow, V. L., 489
Culliere, M.-L., 73
Cumming, M. S., 369

Dalgleish, D. G., 441
De Grace, E., 141
De Kruif, K. G., 423
De Leij, L., 245
De Liguoro, M., 533
De Rafael, D., 635

Eberhard, P., 169
El Abboudi, M., 141
El Bari, N., 73
Elgar, D. F., 61
Eliskases-Lechner, F., 483

Famelart, M.-H., 233
Faure, G., 73
Ferranti, P., 49
Finner, P., 593
Fiori, E., 295
Fliss, I., 141
Formigoni, A., 11
Foschino, R., 295
Fothergill-Gilmore, L. A., 575
Fox, L. K., 369, 623
Francis, G. L., 257
Fuchs, D., 169

Gagnaire, V., 405
Gallagher, D. P., 479
Galli, A., 295
Gallmann, P. U., 169
Garro, G., 49
Gaskins, C. T., 623
Gaucheron, F., 233
Gay, C. C., 623
Gay, J. M., 623
Ghoddusi, H. B., 151
Girardet, J.-M., 333
Goddard, S. J., 639, 643
Grazia, L., 327
Guimont, C., 321
Guinee, T. P., 281

Hamann, J., 179, 309
Hancock, D. D., 623
Hardham, J. F., 377
Harrington, D., 281
Haverkort, R. E., 245
Heegard, C. W., 451
Heller, K. J., 607
Hepworth, G., 475
Hillerton, J. E., 517, 525
Hirvonen, J., 351
Hoffmann, M. A. M., 423
Holland, R., 131
Hudson, R. C., 83
Humbert, G., 73
Hyslop, D. B., 223

Ismail, A. A., 97

Jensen, C., 159
Jensen, S. K., 565
Jousimies-Somer, H., 351

Kamesheva, G. K., 327
Keller, M., 607
Kinderlerer, J. L., 593
Konings, W. N., 245
Kristiansen, K. R., 111
Krusch, U., 607

Laan, H., 245
Lacy-Hulbert, S. J., 517
Laezza, P., 49
Laloy, E., 141
Langeveld, L. P. M., 649
Larsen, L. B., 119

Law, A. J. R., 35
Le Graët, Y., 233
Léonil, J., 405
Lick, S., 607
Lin, C.-W., 459
Linden, G., 73, 321, 333
Lobley, G. E., 209
Lomax, M. A., 209
Longo, F., 533
Louailèche, H., 321
Lucisano, A., 533
Lynch, M. G., 479
Lyndon, J., 615

McConaghy, D. A., 585
McDowell, G. H., 269, 377
McKinnon, I. R., 643
Macrae, J. C., 209
Martley, F. G., 489
Matthias, H. E., 593
Mauriello, R., 49
Mayes, J. J., 269
Mein, G. A., 179, 309
Metcalf, J. A., 209
Moate, P. J., 475
Mollé, D., 405
Montagne, P., 73
Montanari, G., 327
Mordenti, A., 11
Moroni, P., 361
Mulholland, E. O., 281
Mulvihill, D. M., 479
Munro, P. A., 83, 555

Nielsen, J. H., 159, 615
Nielsen, K. N., 565
Nipp, B., 309

O'Callaghan, D. J., 281
Olsen, C. E., 159, 615

Parish, S. M., 623
Peris, S., 1
Petersen, P. H., 111
Petersen, T. E., 119
Pfeilsticker, H.-U., 191, 509
Piccinini, R., 361
Pierre, A., 405
Politis, I., 451, 543
Portetelle, D., 11
Prandi, A., 11
Prasad, V., 467
Prillinger, H., 483
Prin, C., 73
Pyörälä, S., 351

Qvist, K. B., 111, 223

Rasmussen, L. K., 119
Regester, G. O., 257
Renaville, R., 11
Robinson, R. K., 151
Rocha, T. L., 575
Roefs, S. P. F. M., 423
Rogers, G. L., 269, 377
Rossi, A., 11
Rowe, M. T., 585
Rowlands, W. N., 387
Ruffo, G., 361

Saddler, K. N., 575
Sawyer, L., 575
Shearn, M. F. H., 525
Shennan, D. B., 25
Shigaeva, M. Kh., 327
Sieber, R., 169
Simard, R. E., 141
Singh, H., 83, 555
Skibsted, L. H., 111, 159, 615
Sorensen, J., 615
Spanghero, M., 629
Stapelfeldt, H., 111
Stevenson, R. G., 585
Strahm, W., 169
Such, X., 1
Susmel, P., 629
Sutherland, B. J., 269, 377
Sutton, J. D., 209

Teo, C. T., 83, 555
Thompson, C. J., 173
Thompson, G. E., 305
Tyler, J. W., 623

Van Mil, P. J. J. M., 423
Van Montford-Quasig, R. M. G. E., 649
Verheul, M., 423
Vuillemard, J.-C., 141

Wade, T., 387
Ward, B. R., 643
Watson, D. L., 257
White, J., 451
Wiley, D. E., 315
Wisdom, G. B., 585
Wong, C. W., 257
Woolford, M. W., 517
Wray-Cahen, D., 209

Zambonelli, C., 327
Zavizion, B., 451, 543
Zecconi, A., 361